

Safety measures for improvement and storage of technology of semi-finished and highly prepared meat products

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Abstract. The provision of catering enterprises with centralized semi-finished, semi-cooked and high-quality finished products on an industrial scale, while preparing these meals in a short time, saves labor, heat energy, eliminates the need for some mechanical and heating equipment. allows full and efficient use of mechanical and thermal equipment, and work productivity increases.

Demand for meat and meat products is increasing as the lifestyle of the population improves. Therefore, in order to increase livestock resources and increase the nutritional and biological value of finished products, special attention is paid to the efficient use of raw meat, increasing the range of meat products based on scientifically based recommendations in accordance with the theory of balanced nutrition.

Keywords. Semi-finished, highly prepared, portioned, small piece, consistency

Introduction. In the resolutions of the President of the Republic of Uzbekistan on the development of livestock and poultry, the establishment of enterprises for processing of agricultural raw materials and a number of other resolutions, special attention is paid to providing the population with high quality, high biological value, wide range of food products.

As the President noted, the main goal of all economic, democratic and political reforms is, first of all, to create decent living and working conditions for people.

The Action Strategy for the five priority areas of development of the Republic of Uzbekistan for 2017-2021 also emphasizes the need to further strengthen food security in the country, expand the production of environmentally friendly products, increase the export potential of the agricultural sector.

Improving the living standards of our people in the Republic of Uzbekistan, as well as the growing demand for meat products, requires an increase in animal and poultry protein in the diet.

Demand for meat and meat products is increasing as the lifestyle of the population improves. Therefore, in order to increase livestock resources and increase the nutritional and biological value of finished products, special attention is paid to the efficient use of raw meat, increasing the range of meat products based on scientifically based recommendations in accordance with the theory of balanced nutrition.

Industrialization of livestock production technology in the provision of services to the population at the level of demand - there are some problems for its development, the creation of principled, new progressive methods of production technology in processing enterprises, their engineering orientation, integration of food and food industry enterprises The production of various semi-finished and high-quality finished products is one of the main directions to provide retail and catering enterprises on their basis on the basis of binding.

In order to put this direction into practice, each sector of the food industry must be tasked with producing new technology of finished products at different levels.

The overall interdependence of the food industry and the food industry solves the multifaceted problems of industrialization of the industry.

The main reason for this is that the production processes in the food industry are highly mechanized, with highly qualified personnel and raw material resources. In such conditions, it is necessary to use such a universal technology for the production of semi-finished and high-quality finished products that they are convenient and useful for both catering establishments, retail outlets and the food industry. This, in turn, will create favorable conditions for improving the final results of these industries, reducing the loss of food raw materials, and at the same time intensifying the production process on the basis of the application of scientific and technical progressive methods.

Materials and methods. The provision of catering enterprises with centralized semi-finished, semi-cooked and high-quality finished products on an industrial scale, while preparing these meals in a short time, saves labor, heat energy, eliminates the need for some mechanical and heating equipment. allows full and efficient use of mechanical and thermal equipment, and work productivity increases.

In order to provide catering establishments and retail outlets with semi-finished and high-quality meat products in a centralized manner, methods of softening the consistency of fried portioned and small pieces of meat products, fast and high-quality cooking technology, storage of high-quality meat products Research was carried out to improve the method, to determine the organoleptic characteristics and physicochemical composition of the finished products.

The carcass of large horned beef consists of culinary parts that differ from each other in terms of nutritional and biological values, dry matter content, juiciness and softness. Culinary pieces are designed for the preparation and heat treatment of certain semi-finished products.

Results and their analysis. For roasting, beef ribs, shoulders (thick taliq), waist (thin taliq), inner and upper part of the thigh, as well as liver, kidneys, etc. of sub-products are used.

It takes 25 minutes to fry portioned semi-finished meat products in catering establishments. Processes such as cooking the semi-finished product, heating the oil, and frying take at least 40 minutes.

Every time the order comes from the cooks, as a result of reheating the oil again and again, the quality of the oil deteriorates quickly, a lot of heat energy is consumed, and one qualified cook always has time to order 1-2 servings.

It is known from the analysis of the literature that the shorter the processing time under the influence of heat on the products, the higher the quality of the finished product.

Following the above, we aimed to introduce the technology of cooking jarkop, goulash dishes, technology that shortens the cooking time.

The novelty of the proposed technology is that in order to form a fried crust on the surface of the meat pieces, it is enough to fry the meat pieces in a deep fryer - 3-5 minutes in a lot of oil. Then the pieces of roasted meat are first steamed in the red main sardines for 25 minutes, as in the traditional method, and then steamed for another 15 minutes after adding the garnish (remaining ingredients). It took 45 minutes instead of 1 hour and 30 minutes to prepare the above mentioned dishes. When organoleptic characteristics of portioned and fine-grained semi-finished products were determined by tasters, they did not differ in appearance, taste, odor, consistency and other quality parameters between the traditional method (control sample) and the technology we proposed (experimental samples). highly rated.

Advantages of this method:

- Centralized preparation of portioned lean meat, which is consumed daily by consumers in the trading hall, as a highly finished product in a centralized manner in meat processing enterprises;
- Roast all semi-finished portions of lahm at once;
- efficient use of the chef's time;
- increase in productivity;
- No need to reheat the oil when ordering 1-2 servings;
- heating energy savings;
- Deformation of the oil content is always prevented as a result of heating the oil on a regular basis;
- Roasted meat is not exposed to air, as it is stored under a layer of solidified fat after cooling, and the quality of the finished meat does not deteriorate even if we store it for a long time, ie more than a month;

- The main thing is to bring ready meals within 3-5 minutes after receiving an order from the customer, especially for hurried passengers or tourists who are scheduled every minute.

Conclusion. In view of the above, in order to improve the preparation of high-quality finished products by centralizing portioned lean meat, we have done the following:

Portioned lahm meat semi-finished product is fried on both sides in the traditional way, then put in a special dish, pour the heated vegetable oil stained on top until the meat is completely covered and put in a cool place. The layer of fat covering the surface of the meat hardens and is impermeable to air, so it is stored for a long time without compromising the quality of highly prepared meat.

In our experiment, the high quality of roasted meat was highly rated due to the fact that when stored in the refrigerator at +4- +6 °C for 1 month, the quality indicators were well preserved as a result of tasting.

Roasted portioned high-quality lahm meat can be distributed to customers by heating it in a pan with its own amount of oil as desired by consumers. It takes a maximum of 3-4 minutes to heat and decorate the dish.

In public catering establishments, especially jarkop, goulash, ragout are in great demand. When analyzing the technological scheme of preparation of these dishes, it can be seen that the pieces of meat are first fried in low fat with the main method for 15-20 minutes until a crust is formed. It is then steamed for 1 hour.

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